

Questions and Answers

What is the Summer Food Service Program (SFSP)?

SFSP is a federally funded program that provides nutritious meals to children during the summer months. People over age 18 who are enrolled in school programs for persons with disabilities may also receive meals. FSP will administer the program. As a sponsored site, you will work with us, a trusted organization that will furnish guidance and support to you.

What is a site?

A site is the physical location, approved by the Illinois State Board of Education, where SFSP meals are served during a supervised time period. Meal service sites may be located in schools, camps, housing projects, playgrounds, community-based organizations, etc. If you are already planning summer activities, SFSP meals are a value-added plus.

How can my site be approved?

Call 773.GR8.FOOD (773.478.3663) and we will let you know.

What are our responsibilities as a site?

You will serve a minimum of 25 breakfasts or 25 lunches per day or serve a minimum of 20 breakfasts and lunches each day; attend a three-hour training session, provided by FSP, at a location near you; follow SFSP guidelines; keep daily records of meals served; store food appropriately; keep your site clean and sanitary.

What kinds of assistance will FSP offer to our site?

Our organization has worked with the SFSP since the 1970s in various roles: furnishing meals as a vendor, facilitating training, developing systems for the SFSP, and sponsoring summer sites. We will partner with you to make sure your food service site runs successfully. We will determine if your site qualifies for the program, enroll your site, train your staff, arrange for wholesome and delicious meals to be delivered from our USDA-inspected kitchen, and monitor your site.

What about the meals?

You can select two of the following meals: breakfast, lunch, and afternoon snacks. If someone at your site is verifiably certified in food service sanitation, your site can offer hot meals that can be heated at your site. We also provide vegetarian meals upon request. Our menu philosophy includes locally grown and organic produce when possible, whole grains, lean meats, milk with no artificial growth hormones or antibiotics, 100% fruit juice, and no fried foods. Our meals are prepared fresh, not frozen.

We participated in the SFSP in the past and didn't get the support we needed from our sponsor. What will you do differently?

FSP values your time and contributions; therefore, we want to make the program as convenient and flexible as possible. We believe in TLC - Timely responses, Lots of options, and a Courteous staff.

- **Training**-Convenient locations throughout the city so you can get the information you need without traveling across town.
- **Ordering/Order changes**-We can accept order changes until 3 p.m. the day before serving.
- **Paperwork**-Forms, including applications, are available online for convenience. Paperwork can be given to your driver. You don't have to drop it off at a faraway location.
- **Stipend**-In these tough economic times, we want to acknowledge your extra effort with a stipend to help offset daily site labor. To be eligible to receive the labor stipend, your site must turn in ALL required reports to FSP, serve a minimum of 25 first meals per day (20 per day for sites serving both breakfast and lunch), ensure the leftover meal percentage is below 10%, and properly complete all Daily Meal Count forms. Checks will be mailed to your site after the program ends. Stipend checks are made out to the site - not to individuals.
- **Professionalism with the personal touch**-Our staff is competent, conscientious, and caring. We are here to help.

I know of a group that might be interested in participating in the summer program. What do I do?

Please contact our Customer Service Department for details about our referral bonus. If you refer a site with participation levels of at least 25 first meals for a minimum of 15 days and submit referral information to FSP, you will receive a \$25 Target or Shell gift card after the site completes the summer program and turns in all properly completed paperwork.

How can I get started?

It's easy. Call us at 773.GR8.FOOD (773.478.3663) to get pre-qualified. For more information, visit our website at www.food4summer.com.